



**SPECIAL CITY COUNCIL MEETING
OF THE CITY OF CEDAR HILLS
Thursday, June 8, 2017 7:30 p.m.**

Notice is hereby given that the City Council of the City of Cedar Hills, Utah, will hold a **Special City Council Meeting on Thursday, June 8, 2017, beginning at 7:30 p.m.** at the Community Recreation Center, 10640 N Clubhouse Drive, Cedar Hills, Utah. This is a public meeting and anyone is invited to attend.

COUNCIL MEETING

1. Call to Order, Pledge led by C. Rees and Invocation given by C. Zappala
2. Approval of Meeting's Agenda
3. Public Comment: Time has been set aside for the public to express their ideas, concerns and comments (comments limited to 3 minutes per person with a total of 30 minutes for this item)

SCHEDULED ITEMS

4. Review/Action on Awarding a Contract for the Community Recreation Center Concessions
5. Discussion on Cedar Hills iWorQ Mobile App

ADJOURNMENT

6. Adjourn

Posted this 5th day of June, 2017

/s/ Colleen A. Mulvey, City Recorder

- Supporting documentation for this agenda is posted on the city's website at www.cedarhills.org.
- In accordance with the Americans with Disabilities Act, the City of Cedar Hills will make reasonable accommodations to participate in the meeting. Requests for assistance can be made by contacting the City Recorder at 801-785-9668 at least 48 hours in advance of the meeting.
- An Executive Session may be called to order pursuant to Utah State Code 54-4-204 & 54-4-205.
- The order of agenda items may change to accommodate the needs of the City Council, the staff, and the public.
- This meeting may be held electronically via telephone to permit one or more of the council members to participate.

Hi, I am Ernie Zabriskie and I am the owner and founder of Ernie's Sports Deli. I am a father of 8 and the middle child of the 13 siblings and my staff of over 20 employees consist of 50% family. Needless to say I am a family man, the Zabriskie's are a staple in the community and we are here to stay. Ernie's was established in 1998, and since then has integrated itself as part of the culture here in Orem, Utah.

We have implemented ourselves into Sleepy Ridge golf course, we have been there since February and have found immediate success. The success has been a result of our established name, quality food and service, dedication to strict operating hours, and our efficient marketing plan. Because of these things the transition could not have been more smooth.

The marketing plan we implemented at Sleepy Ridge will be the same and equally successful as the one we will use at Cedar Hills. In short, it is direct marketing by giving away free food because of the confidence we have in our product. By doing this we establish powerful word of mouth marketing and a strong relationship within the community. We also look for any opportunities sponsor local events and participate in community service. I believe that is one of the most important rules in business, to have a good relationship within the community.

I appreciate the consideration and the opportunity to work with Cedar Hills community and Cedar Hills golf course. Looking forward to hearing from you and excited to be working together.

Attached is copies of menus: Ernie's golf grill, Ernie's Sports Deli, and Ernie's wedding/catering.

Thank You,
Ernie Zabriskie
Ezdelis2010@gmail.com



HOME OF THE CHAMP

Ernie's Truck Menu

Breakfast – served all day

Kaiser Roll - \$6 Double 12" Hero \$10

The Champ - Two Eggs, Ham, Bacon, Sausage, American Cheese, S & P

Heavy Weight - Two Eggs, Pastrami, Bacon, American Cheese, S & P

Super Heavy - Two Eggs, Turkey, Bacon, American Cheese, S & P

Steak & Egg - Two Eggs, Bacon, Pepper Jack & Cream Cheese, Onions, Pepperoncinis, S & P

Kaiser Roll - \$5.50 Double 12" Hero \$9

Golden Glove - Two Eggs, Ham, American Cheese, S & P

Light Weight - Two Eggs, Bacon, American Cheese, S & P

Middle Weight - Two Eggs, Sausage, American Cheese, S & P

Egg & Cheese - Three Eggs, American Cheese, S & P

Lunch

6" Hero - \$7 12" Hero - \$13

Grilled Steak - Swiss, Cream Cheese, Mushrooms, Green Peppers, Onions, Lettuce, Tomato, Parmesan, Mayo, S & P`

Grilled Chicken - Swiss, Mushrooms, Green Peppers, Onions, Lettuce, Tomato, Parmesan, Mayo, Yellow Mustard, S & P

6" Hero - \$6.50 12" Hero - \$11.50

Frickleburger – Grilled Turkey, Pepper Jack Cheese, Bacon, Onions, Olives, Avocado, Lettuce, Tomato, Mayo, S & P

6" Hero - \$5.50 12" Hero - \$9.25

All-Star-Turkey, Bacon, Provolone, Lettuce, Tomato, Mayo, S & P

Slam Dunk-Turkey, Swiss, Avocado, Lettuce, Tomato, Honey Mustard, Oil & Vinegar

Catcher on the Rye - \$9.25

Pastrami, Swiss, Sauerkraut, 1000 Island Dressing

All Prices include Tax

email@erniessportsdeli.com

www.erniessportsdeli.com

Craving a Classic Ernie's Sandwich
Ask for Availability

Grill at Cedar Hills Community Center Proposal

What Golfers and the Community Wants:

Golfers want simple food options. They want food that is prepared quickly and that is mobile so that they can hold it in one hand while driving their golf cart. Members of the Cedar Hills community want delicious and unique food that they don't have to drive 15 minutes or more to get. Both golfers and the community want to see a restaurant that is at the community center long term and that has consistent hours during peak times.

What is Falafel Tree?

Falafel Tree is a new Mediterranean food company with roots right here in Cedar Hills. Our world class Egyptian chef creates delicious and authentic mediterranean cuisine, including fried falafel, egyptian moussaka, homemade hummus, and fresh pita bread. Since Falafel Tree's inception we have had numerous positive reviews and are gaining a strong following, especially with those that are conscious of healthy food options without sacrificing flavor or substance.

Chef Abby is a native Egyptian whose passion is in making people's taste buds explode with amazing flavor. His experience in the food industry is unparalleled, as he has helped open restaurants in 22 countries around the world. When the economy crashed in Egypt, crippling their currency, he made the bold move to America with nothing to his name except a knowledge of food and a passion for serving others. As fate would have it, this path brought him to Utah, and his first step toward building his food empire started as the Falafel Tree food truck, which has been critical in helping Falafel Tree create authentic, fresh food fast.

Tyler and Janalee are Chef Abby's partners and are adventurous entrepreneurs who live on the west end of the Cedars Community with the golf course as their back yard. Together they have started several businesses in many different industries. They are always looking for ways to learn and expand their knowledge and business sense, and help the community.

Why Falafel Tree?

Falafel Tree is an excellent fit for the Grill at Cedar Hills Community Center because it is not dependent on profits from the clubhouse alone. We are aware that previous tenants have had to end their contracts before becoming fully established due to various financial or logistical issues. Because Falafel Tree has a food truck that receives revenue from outside sources it can withstand the slow times of the clubhouse, and can still be used to prepare food for other events. That combination, together with the Hinkson's background in business and marketing, will allow us to be a long term tenant. In return, The Grill will allow us to have a location close to home, within the community, and is the perfect size for food prep.

Falafel Tree offers upscale food that is served quickly. We have experience providing food to people who are mobile and active, so we can easily provide wrapped sandwiches and To Go

containers to golfers who want food to go. Our menu is simple with 4 entree options and a handful of sides, which is perfect for those who don't want or have time to sift through multiple food choices. As traction is established, the menu may expand slightly, but with a simplified approach, not an expansive menu. This also allows us to prepare food efficiently and quickly because strong systems are in place for each food option. Even though we can serve food to go and quickly, our food has strong presentation and works well for destination food seekers who are looking for a place to sit and eat in a restaurant atmosphere.

We want to strongly cater to the golfer. To do that, any golfer that has a receipt from the golf club will receive a 10% discount on that day on anything from Falafel Tree. Also, to help advertise for the golf club, any advertisement, mailers, etc. that promote the Falafel Tree location at the Community Center will also include an ad encouraging community members to come golf. (ex: get a 10 punch pass for \$160, or whatever promotions or information we agree upon with the golf pros.)

Because the Hinksons live one minute from the community center they are able to supervise all activities and are able to be present as often as the need arises.

Proposal

After reviewing the previous tenant's agreement, we would like to propose to rent the space for \$600/month plus 12% commission on anything sold within The Grill with utilities included in the cost of rent. We are open to discussion on the hours of operation, but would expect to be open consistent lunch and dinner hours during the summer, with a possible reduction in hours during the winter. We would like to start as soon as possible to maximize the golfing season, even if only used for food preparation for outside events until everything is finalized. Upon approval of the location, we will also offer sodas and mixed sodas to our menu.

Conclusion

We believe that Falafel Tree is the perfect fit for the community center. In fact, we don't want to be anywhere else, we only have our sights on this location, and sincerely hope that we are a good fit in your eyes. Please don't hesitate to call us at any time with any questions. We are open to work with the city with our hours or menu to ensure that we have a great relationship and can help the golfers and community in the best way possible. We are eager to hear back and excited to grow our presence and reputation together with you.

Tyler Hinkson
Janalee Hinkson
Abdul Moussoud Elsaqa
385-FALAFEL
385-325-2335

Information about our company:



FALAFEL TREE

Entrées

CLASSIC FALAFEL SANDWICH \$7.95

Freshly fried falafel with tomato, lettuce, hummus, and our homemade sauce, all wrapped in a pita

SPICY FALAFEL SANDWICH \$7.95

Our classic falafel sandwich spiced up with fried jalapeño and spicy green hummus

AUTHENTIC MOUSSAKA SANDWICH \$7.95

Layers of Egyptian flavor including fried eggplant baked in homemade garlic vinegar tomato sauce, topped with peppers and green chili, all stuffed in a pita with fries

MEGA PLATTER \$10.95

A taste of Egypt with this massive meal, including Mediterranean salad, with sides of moussaka, hummus, and pita bread, topped with falafel and our homemade house sauce

COMBO MEAL ADD \$4.50

Add a drink and your choice of Mediterranean Salad, Garlic Fries, or Dolmas to any meal

Sides

JUST FALAFEL \$5.50

5 pieces of fried falafel with your choice of sauce (hummus or tahini)

MEDITERRANEAN SALAD \$3.95

A blend of tomato, lettuce, Kalamata olives, onion, and arugula, tossed in olive oil and sea salt

GARLIC FRIES \$3.50

French fries topped with our homemade garlic and cilantro sauce

DOLMAS \$3.95

5 pieces of authentic stuffed grape leaves-dipped in olive oil and lime

PITA BREAD \$1.50

One piece of fresh pita

16 OZ. HUMMUS TO GO \$5.50

SODA/BOTTLED WATER \$1.50

Chandler Goodwin

From: Pablo Montes
Sent: Tuesday, May 23, 2017 9:13 AM
To: Chandler Goodwin
Cc: Gretchen Gordon; Jenney Rees
Subject: The Grill at the Golf of Cedar Hills

Hi Chandler,

Thank you for your time yesterday. I'm cc Jenney Rees too.
I was thinking after our meeting about the challenges that have the operation of the Grill.
Beyond all of them we already talked yesterday, I think the big one is to have closed the Grill now, because customers and golfers lose the confidence in the service.
I really think that as soon the Grill is open again is much better.

I have a firm proposal to open it asap and minimized the impact of the previous close.

- 1) We can guarantee to the city the grill will be open and serving the community for 6 month minimum and we can seal this contract with a collateral.
- 2) We can re-open the Grill next week with a limited menu and in 3 more weeks have a complete menu to serve our community.
- 3) We can maintain a similar contract the city already had with previous operators, but with the compromise to review in the near future the % on the sales as we already talked yesterday.

I know the council is not going to have meeting until June, but I really think that have the Grill closed harms a lot in terms of confidence on the customers.

I hope we can find a way in order to open the Grill soon and operate it with success.

Best Regards,

Pablo



MARCH, 13, 2017.

TO: CEDAR HILLS CITY
REF: "GRILL AT THE CEDAR HILLS GOLF"

PEPUN,LLC. DBA "MAMALAU HAVE A PLEASURE TO PRESENT THE FOLLOWING PROPOSAL TO OPERATE THE GRILL, BASED ON THE FOLLOWING CONCEPTS:

- A) DIFFERENTIATION: TO OFFER TO CUSTOMERS MORE AND INTERESTING VARIATY OF MEALS AND SERVICES THAN A NORMAL LOCAL FOOD BUSINESS.
- B) TO CREATE AN ENVIROMENT WHERE PEOPLE THROUGHT BREAKFAST, LUNCH, TEA TIME AND DINEER CAN JOIN IN ORDER TO HAVE BUSINESS OR FRIEND MEETINGS.

A BRIEF OF OUR PROPOSAL:

- 1) WE CAN GUARANTEE TO THE CITY THE GRILL WILL BE OPEN AND SERVING THE COMMUNITY FOR 6 MONTH MINIMUM AND WE CAN SEAL THIS CONTRACT WITH A COLLATERAL.
- 2) WE CAN RE-OPEN THE GRILL NEXT WEEK WITH A LIMITED MENU AND IN 3 MORE WEEKS HAVE A COMPLETE MENU TO SERVE OUR COMMUNITY AND NEW CUSTOMERS.
- 3) WE CAN MAINTAIN A SIMILAR CONTRACT THE CITY ALREADY HAD WITH PREVIOUS OPERATORS, BUT WITH THE COMPROMISE TO REVIEW IN THE NEAR FUTURE THE % ON THE SALES OR STRUCTURATE A NEW ONE.

BEST REGARDS,

PABLO MONTES

Breakfast

Patagonian Wrap

Melted cheese, lettuce, tomatoes, ham

Dulce de Leche Crêpes

warm crepes with dulce del leche and orange peels

Banana Pancake

battercake with caramelized bananas and fresh cream

Starters

Artichoke – Spinach Dip

Artichoke Spinach Dip served with pita bread, celery and tomatoes

Spanish Omelette

Omelette made with eggs, potatoes, and onions

Chipa

Tapioca flour, Mozzarella, Parmesan, Dutch Cheese, and eggs

Entrées

Savory Empanadas

Meat Empanadas

BEEF

Ground beef, green onions, red bell peppers, hard boiled eggs and olives

SWEET BEEF

Ground beef, onions, raisins, red bell peppers, hard boiled eggs and olives

CHICKEN

Diced chicken, onions, red bell peppers, hard boiled eggs and olives

PULLED PORK

Slow cooked pork in caramelized onions with honey and BBQ sauce

BACON AND CHEESE

Bacon, ham, mozzarella, gouda cheese

Vegeterian Empanadas

ONION

Mozzarella, onion and oregano

SPINACH

Fresh baby spinach, sautéed onions, mozzarella and parmesan cheese

CAPRESE

Mozzarella, tomatoes, and fresh basil

HUMITA

Andean sweet corn, onions, roux, red bell peppers

Sweet Empanadas

BANANA & NUTELLA

Banana and hazelnut spread dusted with powdered sugar

APPLE STRUDEL

Diced apple, raisins, cinnamon, and nuts

SWEET POTATO

Sweet potato, cream cheese and Belgian dark chocolate

QUINCE – MEMBRILLO

Traditional Argentine fruit marmalade

Salads

QUINOA

Quinoa, carrots, tomatoes, lettuce, cheese

GREEN MIX

Seasonal Greens and Zesty Italian Dressing

POTATO

Potatoes, hard boiled eggs, mayo and mustard

Sauces

CHIMICHURRI

Parsley, garlic, vinegar, oil, oregano and spices

CRIOLLA

Diced onions, tomatoes and green peppers

GOLF

Mayo, ketchup, lemon, oregano and spices

Desserts and Pastries

Bread Flan

A blend of bread pudding and custardy flan, with caramelized sugar top

Alfajor

Two soft and delicate cornstarch cookies filled with dulce de leche and coconut

Pionono

Rolled sponge cake, filled with dulce de leche or whipped cream and berries

Mille-Feuille

Puff pastry layers and dulce de leche, topped with merengue

Tres Leches Cake

pound cake soaked in three kind of milk: evaporated milk, condensed milk and heavy cream topped with merengue

Beverages

Fountain Drinks

Terere

cold mate infusion with ginger and lemon dash sweetened with stevia or agave

Smoothies

Assorted fresh smoothies made from real fruits

Gourmet Hot Chocolate (winter)

Belgian Chocolate with fresh cream and chocolate shaves



MAMA·LAU

GOURMET EMPANADAS & MORE



Find Our
TRUCK



For catering, private events
or to book our Food Truck:

801.473.1972

info@mama-lau.com

FOOD TRUCK COMBO MEALS

- 4** 4 EMPANADAS* + 2 SAUCES* **11⁹⁹**
- 3** 3 EMPANADAS* + 1 SAUCE **8⁹⁹**
- 2** 2 EMPANADAS* + 1 SAUCE **6⁹⁹**
- 1** 1 *Sweet* EMPANADA + DRINK **3⁹⁹**

**Mix and Match*

EVENTS • CATERING • DELIVERY

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GOURMET EMPANADAS & MORE

MEAT EMPANADAS \$3.49

- B BEEF** - Ground beef, onions, bell peppers, hard boiled eggs, olives
- BC BACON & CHEESE** - Bacon, ham, mozzarella, gouda cheese
- CH CHICKEN** - Diced chicken, onions, red bell peppers, hard boiled eggs, olives
- PP PULLED PORK** - Slow cooked pork in caramelized onions, honey, bbq sauce
- SB SWEET BEEF** - Ground beef, onions, red bell peppers, raisins, hard boiled eggs, olives
- T TUNA** - Tuna, Spanish onions, red bell peppers

VEGETARIAN EMPANADAS \$3.49

- C CAPRESE** - Mozzarella, roma tomatoes, basil
- H HUMITA** - Andean sweet corn, onions, roux, bell peppers
- O ONION** - Mozzarella, onions, oregano
- S SPINACH** - Spinach, sautéed onions, mozzarella, parmesan

SWEET EMPANADAS \$3

- A APPLE STRUDEL** - Diced apples, raisins, cinnamon, nuts
- BH BANANA & NUTELLA** - Banana, hazelnut spread
- SP SWEET POTATO** - Sweet potato, cream cheese, dark chocolate
- Q QUINCE** - Traditional Argentine fruit marmalade

SAUCES \$0.50

- CHIMICHURRI** - Parsley, garlic, vinegar, oil, oregano, spices
- CRIOLLA** - Diced onions, tomatoes, green bell peppers
- GOLF** - Mayo, ketchup, lemon, oregano, spices

BREADS, PASTRIES AND SWEETS

ALFAJORES \$1.79 / DOZEN \$19.99
Two soft corn starch cookies filled with dulce de leche and coconut

CHIPA HALF DOZEN \$2.99
Bite size rolls made with tapioca flour, three types of cheeses, eggs and butter

PIONONO SERVING \$2.49
Rolled sponge cake filled with dulce de leche, or whipped cream and berries

BEVERAGES

- | | | | |
|-------|-----|---------------|--------|
| SODA | \$1 | MATE COCIDO | \$1.49 |
| WATER | \$1 | HOT CHOCOLATE | \$1.99 |